FARM AND HOME.

Farm Rakings.

To KEEP oats well a cellar should be cool, dark and not very dry.

WARMER pens would be a comfort to pigs and a source of profit to farmers, who would save corn in feeding.

EXPERIMENTS are in progress in England for testing the adaptability of that country for the growth of American varieties of apples.

A NEW YORK farmer says that Canada thistles may be killed by plowing them under about the 1st of July, or when the stalks are hollow.

IT is said that two thicknesses of paper, used in lining the barrel in which apples are packed, will prevent them from freezing while being shipped.

TO HAVE a potato retain all of its good qualities it should be dug on a dry day, and at once stored in a dark cellar. It is a mistake to suppose that a potato is improved, or will keep better, by drying in the open air.

A NEW YORK farmer says that he has a common dunghill hen, which is 12 years old, and has laid an egg every day except about two months each year since her first, and during those two months she has raised an average of twenty-five chickens per annum. She sings as cheerfully now, and cackles as loudly while at her work, as she did eleven years age, when she first began the discharge of her important duties. At this rate, this hen in eleven years must have laid 3,356 eggs, which, at 15 cents per dozen, would have brought $39.45, and would have raised 275 chickens, which at $3 per dozen, would have brought $68.75, making a total of $108.20, from which take $2 for keep, or say $24, and there is left a clear profit of $84.20.

AN Illinois farmer has the following contrivance for removing manure from his stable: A line of 4x4 scantling runs lengthwise of the stable over the drop, and extends through the door to a post in the yard. The scantling are fastened to the joists overhead by iron rods. Four sliding door wheels are made to run on the scantling, two on either side, the pairs being about eighteen inches apart. The iron attachments to the wheels are bolted to a 4x4 piece, holding them firmly in place. To this a box with a dump bottom is fastened. This box is filled with manure, pushed along the carrier to the post in the yard, where the contents are dropped, and the box drawn back for reloading. The cost is slight, and the convenience great.—*Chicago Times.*

AN Iowa farmer, says the Chicago *Times*, put up twenty one-year-old hogs for fattening, and for the first twenty-one days fed them on shelled corn, of which they ate eighty-three bushels. During this period they gained 837 pounds, or upward of ten pounds to the bushel of corn. He then fed the same hogs for fourteen days on dry corn meal, during which time they consumed forty-seven bushels and gained 535 pounds, or eleven and three-fourths pounds to the bushel. The same hogs, next fed fourteen days on corn meal and water mixed, consumed 551½ bushels of corn, and gained 731 pounds, or thirteen and one-half pounds of pork to the bushel. He then fed them fourteen days on corn meal cooked, and, after consuming forty-five bushels of the cooked meal, the hogs gained 799 pounds, or very near fifteen pounds of pork to the bushel of meal.

DR. JAMES holds that pleuro-pneumonia, which is not to be understood as strictly a lung disease, is likely to be met successfully by inoculation. The plague, he says, is a local disease which will develop in any vascular structure of a susceptible animal. The germs inhaled into the lungs pruy upon the lungs alone, and if other germs are placed upon the raw surface of the tail they will develop in the tail only, but in both cases the disease affects the system in such a way that the animal will not again have the disease, however much it may be exposed. If the tail is inoculated the severity of the disease will depend greatly upon the depth to which the poison is planted. The exudation and swelling rarely exceeds the size of a hen's egg. But in the lungs the air passages are closed, preventing a free ingress of oxygen, and it is not uncommon for the mass of exudation to weigh as much as thirty pounds, beside an enormous liquid effusion in the pleuræ. In Australia inoculation is clumsily but successfully performed by drawing a worsted thread, smeared in the exudate, through the connecting tissue beneath the skin at the tail. This is a deep insertion, but the loose texture of the worsted serves to favor the admission of air and counteract any dangerous change in the virus.

HEART AND BRAIN.

Don't let us be afraid of enthusiasm. There is oftener a lack of heart than brain. The world is not starving for need of education half as much as for warm, earnest interest of soul to soul. We agree with the Indian, who, when talked to about having too much zeal, said: "I think it is better for the pot to boil over than not to boil at all."

FORTY different tongues are spoken in Affica, but they have only one general way of roasting and eating.

DATES WORTH REMEMBERING.

1110—Glass windows first used for light.
1236—Chimneys first put to houses.
1252—Lead pipes for carrying water.
1590—Tallow candles for light.
1297—Spectacles invented by an Italian.
1362—Paper first made from linen.
1334—Woolen cloth first made in England.
1410—Art of painting in oil.
1449—Art of printing from moveable type.
1468—Watches first made in Germany.
1550—Variations of the compass first noticed.
1545—Pine first used in England.
1590—Telescopes invented by Portin and Jansen.
1690—Jupiter's satellites discovered by Jansen.
1704—Tea brought to Europe from China.
1603—Theater erected in England by Wm. Shakspeare.
1610—Thermometer invented by Sanctorious.
1549—Circulation of blood discovered by Harvey.
1625—Bricks first made of any required size.
1626—Printing in colors invented.
1627—Newspapers first established.
1630—Shoe buckles first made.
1636—Wine first made of grapes in England.
1640—Pendulum clocks invented.
1641—Sugar cane cultivated in the West Indies.
1646—Air guns invented.
1640—Steam engines invented.
1650—Bread first made with yeast.
1662—Fire engines invented.
1756—Steam engines improved by Watt.
1759—Cotton first planted in the United States.
1785—Stereotyping invented in Scotland.
1788—Animal magnetism discovered by Mesmer.
1832—The telegraph invented by Morse.
1880—Telephone invented by Bell.

HOW AN AFRICAN EXPLORER LOST HIS BRIDE.

A certain famous African explorer was once the victim of one of those extremely distressing hitches which amount to the complete and final separation of those who would otherwise have been united for better, for worse. He had fallen deeply in love with a young Greek maiden whom he met in Crete. He afterward declared that never, before or since, had he beheld so sweet and beautiful a creature. Having sought out the American Consul, he revealed to him the state of his heart. The Consul, who had himself married a Greek lady, bade him not despair, took him forthwith to the house of his inamorata, and presented him to her mother, who was a widow. The negotiations were conducted successfully; at the end of a week he was an accepted lover, and in a fortnight the day for the wedding had arrived. All this while he had seen the young lady once a day, always in the presence of her mother, and on the day before the intended marriage he had been permitted for the first time to take her hand and imprint upon it a chaste salute. The hour appointed for the wedding found the bridegroom dressed for the ceremony and awaiting the happy moment. There enter to him at this juncture three Greeks, whom he has never seen before, and an interpreter, who introduces them as brothers of the bride-elect. They produce a parchment, which the interpreter explains, It is a deed of settlement, which binds the bridegroom to pay so much a year to the mother and to each brother, and so much to his wife, and to disburse the first installment on the spot. In vain the unlucky traveler explains that he is worth nothing and cannot pay. The brothers look daggers, the interpreter frowns, and the scene closes with the arrival of the Consul, who with difficulty gets his protege out of the clutches of his importunate would-be relations, and ships him off to Athens. He never saw his beautiful Grecian maiden again.—*Chambers' Journal.*

THERE WERE FOURTEEN.

A stranger who appeared to have seen much of this cold and unfeeling world entered a saloon, and, after warming himself for a moment at the stove—around which was a large circle of mariners, he advanced to the bar and called for whisky and two glasses. A stiff drink was poured into each, and, taking up one in his fingers, the man turned to the crowd and said:

"Gentlemen, if there is a liar present I invite him to step up and drink with me."

A sort of tremor ran through the crowd, but no one moved. The stranger gazed around in blank astonishment, and finally said to one old tug Captain:

"Well, this beats me. What's the matter?"

"The matter is," slowly replied the Captain, as he took his legs off the stove, "that any man who expects fourteen liars to drink out of one tumbler at the same time is too fresh for this locality! You are no gentleman, sir—no gentleman!"—*Detroit Free Press.*

ETIQUETTE OF THE NAPKIN.

The law of the napkin is but vaguely understood. One of our esteemed metropolitan contemporaries informs an eager inquirer that it is a bad form to old the napkin after dinner; that the proper thing is to throw it with negligent disregard on the table beside the plate, as to fold it would be a reflection on the host, and imply a familiarity that would not benefit an invited guest. But the thoughtful reader will agree with us that this studied disorder is likely to be a good deal more trying to a fastidious hostess than an unstudied replacing of the napkin in good order beside the visitor's plate. For, when the dinner napkin is laid aside, there is the fruit or dessert napkin to replace it. Fancy the appearance of a pretty decorated table with heaps of rumpled linen disfiguring the symmetrically-arranged spaces betwixt the sherry, champagne and burgundy glasses—to say nothing of the elaborately-decorated China and silver bouquetieres! It could be construed as nothing less than gross ill-breeding to fling the voluminous napkin of modern use among such crystalline and argentine beauty. The proper thing is to fold the fabric with unostentatious care and lay it on the left of the plate far from the liquids, liquors and coffee, and thus testify to the hostess that her care in preparing the table has been appreciated. The true rule would be to endeavor to leave the original gracious finish of the table as distinct when the dinner ends as when the soup was served.

The napkin has played famous parts in the fortunes of men and women. It was said of Beau Brummel and the magnificent George, Prince Regent, that they could make the uses of this peculiar luxury as potent in the graces of a social symposium as Cleopatra the gorgeous wealth of Ormus or Ind. It was one of the points admired in Marie Stuart that, thanks to her exquisite breeding in the court of Marie de Medici, her table was more imposing than the full court of her great rival and executioner, Elizabeth. At the table of the latter the rudest forms were maintained, the dishes were served on the table, and the great Queen helped herself to the platter without fork or spoon, a page standing behind her with a silver ewer to bathe her fingers when the flesh had been torn from the roasts. At the court of the late empire Eugenie was excessively fastidious. The use of the napkin, and the manner of eating an egg, made or ruined the career of a guest. The great critic, Sainte Beuve, was disgraced and left off the visiting list because, at a breakfast with the Emperor and Empress, at the Tuileries, he carelessly opened his napkin and spread it over his two knees, and cut his egg in two in the middle. The court etiquette prescribed that the half-folded napkin should lie on the left knee, to be used in the least obtrusive manner in touching the lips, and the egg was to be merely broken on the larger end with the edge of the spoon and drained with its tip. The truth is, luxury and invention push table appliances so far that few can be expected to know the particular convention that may be considered good form in any diversified society. The way for a young fellow to do is to keep his eyes open—which, unless he is in love, he can do—and note what others do. If he be in love, all departure from current forms will be pardoned him, for, as all the world loves a lover, all the world excuses his shortcomings.—*Philadelphia Times.*

THE SPECTER OF THE VICKSBURG SIEGE.

I remember to have been standing on a knoll in front of my headquarters on a beautiful night listening to the fire of batteries. The moon was out in all its splendor, and the flashes that gleamed from the mouths of a hundred guns could be seen for miles to the right and left. Standing upon an adjacent hill to my right a tall figure was seen clothed in white. It seemed to be that of a man at least seven feet high, but the uniform was not that of a soldier. In tones never to be forgotten and that echoed from hill to valley and from valley to hill, the words "Cease firing" were heard from his unearthly-looking figure, as though he was commanding the world and giving the order, "By kingdoms, right wheel." Summoning up all the courage at my command, I hailed him with the inquiry, "Who on earth are you?" The prompt and emphatic response was: "I am Gen. Burbridge's orderly in my night shirt."—*Gen. Landrum.*

AN old lady in the country had a dandy from town to dine with her on a certain occasion, and on the table there was an enormous apple pie. "La, mam!" said the gentleman, "how do you manage to make such a pie?" "Easy enough," was the quaint reply; "we make the crust up in a wheelbarrow, wheel it under an apple tree, and then shake the fruit down into it."

FEET differ. James W. Wallack wore No. 7 shoes. Edwin Forrest wore No. 8, and had an unfounded fancy that his left leg was the shorter. Booth wears No. 7½. McCullough wears No. 9. Pauline Markham wears No. 3, and Lydia Thompson a 3½. Mary Anderson wears a No. 2, and frequently wishes it was a 5. Patti wears 2½.

THE WONDERS OF LONDON RAILWAYS.

Of the underground railways of the city of London some are beneath others that are themselves below the surface, their levels being at least forty feet from that of ordinary street traffic. Within six or seven miles of Charing Cross there are 260 miles of line in operation, and, allowing for double tracks and sidings, there are 750 miles—enough to make a straight line from the metropolis to Thurso, in the extreme North of Scotland. These lines are the property of thirteen companies, but each possesses by mutual arrangement on Parliamentary sanction the power of collecting and distributing traffic over other lines. The London and Northwestern trains run over forty-four miles of the lines of five other companies; the Great Northern Line, over thirty-six of six other companies; the Midland, over thirty-one miles. Such, indeed, are the facilities afforded in the metropolis for the interchange of traffic, that if a body of troops were sent from Colchester to Portsmouth there are seven different railway routes through London, any one of which could be taken. The Midland has eleven stations in the metropolis, the Great Western twelve, the London and Northwestern thirteen, the South-eastern twenty, and the Great Eastern forty. The different companies have of their own 245 stations, of joint stations 43, of stations on other companies' lines 210—in all, nearly 500, exclusive of goods, coal and cattle depots. It is estimated that the number of passengers using these stations is 750,000 a day, the Metropolitan alone averaging 180,000 every week day, while the journeys taken by season ticket-holders are simply incalculable. Of the Metropolitan stations for long-distance traffic Paddington is the most important. With regard to the number of trains several stations have 500 each, Liverpool street has nearly 700, Moorgate street over 800 a day, and Victoria more than 1,100, or an average of sixty-one an hour for eighteen hours. The passenger trains within the metropolis run a distance of 35,000 miles every week day, or 11,000,000 miles a year. More than £50,000,000 of capital is invested in them.—*Boston Journal.*

MEDICAL LANGUAGE.

One of the most barbarous uses to which our language is put is the prevalent medical style of expression. Every science and art has its technical terms, which are a help to exact thought and expression. In medical literature they have become an obstacle to the masters of science, while the ordinary man could as easily master a new language as read an average medical essay. They seem to have been prepared by ambitious medical Sophomores whom a little learning has lifted above their mother tongue, so that they can only express themselves in sounding words of Latin origin.

We are glad to welcome a rebuke of this grave fault in the *Lancet*, by G. Vivian Poore, M. D., F. R. C. P., professor of medical jurisprudence in the University College, London. Referring to a dictionary of medical and scientific terms now in course of publication, he says that, if its present proportions are maintained, it will contain over 3,000 terms; and that, at the present rate of word-making, an appendix will be necessary by the beginning of the next century possibly bigger than the parent book.

This fatal love of long words, he affirms, has helped to check the advance of medical science. In this "pedantic jargon," mouth becomes the oral orifice; the nose, the olfactory organ; the skin of the back, the dorsal integument; touch, tactile sensibility; stomachache, gastralgic crisis; tears, lachrymation; sweating, a diaphoresis.

It seems to be the pitiable ambition of some writers to seize upon a trifling fact and give it the longest name they can invent, with the aid of a dictionary.

"Many of our long words," he says, "exercise a most unwholesome fascination upon the student, and I have known some who appear to think that a parrot-like use of words was the main use of medicine.

"There was a time, perhaps, when there was very little true knowledge behind the verbiage which was the chief stock-in-trade of the profession. Now times are changed. It is no longer necessary to give back to the patient in Greek what he had just told us in English and call it a 'diagnosis.'"—*Youth's Companion.*

CALIFORNIA RAISINS.

In California the prejudice against home-made raisins is being overcome by the adoption of the same methods employed in overcoming the prejudice against native wines—namely, branding the packages with high-sounding foreign names and attractive foreign labels. As a matter of fact, the quantity of foreign wines consumed in California at present is comparatively small. Even much of what is still sold under foreign labels is reasonably suspected of being the native product. Raisins are going through the same process, and it has already happened that native raisins under a foreign disguise have been lauded to the skies for their excellence in size, quality and appearance.

COMFORTABLY FIXED.

Before the war there were very few men in the United States worth over $5,000,000. Most of Stewart's property was acquired during and after the war. Most of the men now worth $10,000,000 and upward were considered poor and honest twenty-five years ago. To-day W. H. Vanderbilt has $65,000,000 in United States bonds, and he is reported to hold some $50,000,000 in New York Central and Hudson River stock, $50,000,000 more in other railroads in this and other States, and a vast amount of valuable real estate in this city.

His property cannot amount to less than $200,000,000, and probably is nearer $300,000,000 than the former sum. He is without doubt the richest man on the globe to-day. He could buy any of the Rothschilds, and still be the richest man in the world. And unlike the rich men of England—the Dukes of Bedford, Westminster, Argyll and Buccleuh, who inherited their great estates—Vanderbilt's property has been accumulated in two generations, and most of it within thirty years. The case stands without a parallel in history.

It is a singular list of names that follow that of Vanderbilt in this catalogue. We take each at his reputed valuation: Jay Gould, $100,000,000; Mackey, $50,000,000; Crocker, $50,000,000; John Rockafeller, of the Standard Oil Company, $40,000,000; C. P. Huntington, $20,000,000; D. O. Mills, $20,000,000; Senator Fair, $30,000,000; ex-Gov. Stanford, $40,000,000; Russell Sage, $15,000,000; J. R. Keene, $15,000,000; S. J. Tilden, $15,000,000; E. D. Morgan, $10,000,000; Samuel Sloan, $10,000,000; Commodore Garrison, $10,000,000; Cyrus W. Field, $10,000,000; Hugh J. Jewett, $5,000,000; Sidney Dillon, $5,000,000; David Dows, $5,000,000; J. DeNavarro, $5,000,000; John W. Garrett, $5,000,000; W. W. Astor, $5,000,000.

FIRES.

It appears that during 1881 throughout the whole country there were 472 large fires, causing a damage of $60,000,000. The striking feature of this list is the very large percentage of losses encountered by manufacturing industries. Over sixty of the wood-work manufacturing establishments in the country were damaged to an extent of over $50,000, and probably as large a number encountered loss by fire to a smaller extent. Next to these premises in percentage of damage are the establishments in which grain is cleaned and ground, which operation causes the diffusion of fine dust in closed rooms, thus creating danger. A loss of $3,000,000 alone is set down against only twenty-five of these buildings, which include grist and flouring-mills, breweries, distilleries and elevators. A loss of $2,500,000 is the result of fires during the twelve months in a similar number of cotton, woolen and flax mills and cordage works. The loss being, in the aggregate, larger than in the preceding year, the competition between the fire insurance companies is regarded as being a losing one. It has been asserted in this connection that, with some unscrupulous companies, the "hazard" involved has been merely a secondary consideration, and they have insured buildings at unduly large figures simply to secure a premium, which, it is alleged, is in such cases practically a bonus for incendiarism. It is reported that some insurance people even go so far as to attribute over half of all the fires that occur to incendiary origin. Danger is also often needlessly incurred through the imperfect and careless construction of buildings. This is more especially the case in the smaller cities and towns, where wooden structures are put up without, apparently, the slightest attention to their proper protection from fire, either within or without their walls.

COULDN'T BEAT 'EM.

An Englishman stopping at a country inn in one of the Eastern States was continually boasting about the superiority of everything in England, and depreciating the productions of America. The landlord, as may be surmised, did not relish this, and therefore thought of a plan to get even with the boaster.

Procuring a half a dozen fine, healthy crabs, he poured them into the Englishman's bed, and, telling his guest that his bed was ready, he lighted a candle and escorted him up-stairs. Upon reaching the door, the man managed to put out the light. Of course it did not make much difference to the Englishman, so he undressed himself and jumped into bed. Immediately he gave a terrific yell and cried:

"Landlord! Come here! What are these in bed?"

The landlord, who was outside the door, and who had lit the candle, came and looked in the bed, and coolly said:

"Them's bedbugs. Can you beat them in England?"

ONE perfect diamond is worth more than many defective ones. One truth well fixed in the mind and comprehended is better than many half understood. A small opportunity fully realized is better than a great one misimproved. The wealth of affectionate sympathy and aid is better than gold, and fills the soul with most perfect peace. Faithfulness lays up treasures in the heavens which nothing can injure and no one remove.

DOMESTIC ECONOMY.

FRIED LOBSTER.—If, in making salad, you have more lobster than you wish to use for that, keep it in a cool place, and fry in butter and bread crumbs for breakfast.

FRUIT CAKE WITHOUT EGGS.—One cup of brown sugar, one cup of sour milk, one cup of raisins, two cups of flour, four table-spoonfuls of melted butter, one table-spoonful each of cinnamon, nutmeg, cloves and soda.

LAMB STEAK.—Lamb steak dipped in egg and then cracker or bread crumbs, and fried until it is brown, helps make variety for the breakfast table. With baked sweet potatoes, good coffee and buttered toast or corn muffins, one may begin the day with courage.

PRINTERS' PUDDING.—One cup of suet chopped fine, two eggs, three table-spoonfuls of sugar, one cup of milk, one cup of raisins, one cup of currants, one-half of a nutmeg, two table-spoonfuls of baking powder, and flour enough to make a batter. Boil for two hours.

NICE SUPPER DISH.—Take out the centers of the required number of Spanish onions, insert in each onion a kidney, and place before the fire in a Dutch oven until the vegetable is cooked. The kidneys will be found to be dried and indigestible, but the onions will have absorbed all the goodness from them. The center of the onions should be placed in the Dutch oven with the rest.

BREAKFAST PUFFS OR POP-OVERS.—One pint of flour, one pint of milk, and one egg. Stir the milk into the flour; beat the egg very light and add it, stirring it in well. Butter a set of gem pans and have them heating in the oven. Put on the dough (the material is ample for twelve puffs) and bake half an hour in a very hot oven. If either soda or baking powder is added the puffs will be spoiled.

MAKE MEAT TENDER.—Cut the steaks the day before into slices about two inches thick, rub them over with a small quantity of soda; wash off next morning, cut into suitable thickness, and cook as you choose. The same process will answer for fowls, legs of mutton, etc. Try, all who love delicious, tender dishes of meat.

SMOTHERED OYSTERS.—Drain all the juice from a quart of oysters. Melt in a frying pan a piece of butter the size of an egg, with a dash of cayenne pepper, and a saltspoonful of salt. Put in the oysters and cover closely. They are done as soon as the edges ruffle. A glass of sherry may be added. Serve on thin slices of buttered toast, as a supper or breakfast dish.

FISHBALLS.—To make fishballs cut or pick codfish in small bits, taking care to remove every piece of bone; let it soak in cold water for an hour; rinse it in another water; let it cook slowly for twenty-five minutes; season with milk, butter and eggs,; mix with this about double the quantity of boiled potatoes; add milk or cream to give the desired amount of moisture; shape in round cakes, roll in flour and fry until brown in hot lard. If the lard is not hot when hey are put in they will soak up the fat and will be unpalatable.

STRENGTH AND HEALTH.

It is quite a common idea that health keeps pace with strength. I know intelligent persons who really think that you may determine the comparative health of a company of men by measuring their arms—that he whose arm measures twelve inches is twice as healthy as he whose arm measures but six. This strange and thoughtless misapprehension has given rise to nearly all the mistakes thus far made in the physical-culture movement. I have a friend who can lift 900 pounds, and yet is an habitual sufferer from torpid liver, rheumatism and low spirits.

There are many similar cases. The cartmen of our cities, who are our strongest men, are far from the healthiest class as physicians will testify. On the contrary I have many friends who would stagger under 300 pounds that are in capital trim. But I need not elaborate a matter so familiar with physicians and other observing people. No test of health would prove more faulty than a tape-line or a lift at the scale-beam.

Suppose two brothers—bank-clerks—in bad health. They are measured round the arm. Each marks exactly ten inches. They try the scale-beam. The bar rises at exactly 300 pounds with each. Both seek health. John goes to the gymnasium, lifts heavy dumb-bells and kegs of nails until he can put up 125 pounds and lifts 900, and his arm reaches fifteen inches.

Thomas goes to the mountains, fishes, hunts, spends delightful hours with the young ladies and plays cricket.

Upon measuring his arm we find it scarcely larger than when he left town, while he can't put up sixty pounds nor lift 500. But who doubts Thomas will return to the counter the better man of the two? John should be the better man, if strength is the principal or most essential condition of health.—*Health.*

IMPROVE the wit you have bought at a dear rate, and the wisdom you have gained by sad experience.